

Rosemary Shortbread Recipe

Ingredients:

2 sticks unsalted butter

$\frac{3}{4}$ cup sugar

1 egg

1 teaspoon vanilla

2 $\frac{1}{2}$ cups flour

1 Tablespoon finely chopped rosemary-needs to be fresh rosemary

$\frac{3}{4}$ tsp kosher salt

1 egg white and $\frac{1}{2}$ cup sugar for the top of the cookies

Directions:

Mix butter and sugar in a mixer for 2 minutes

Add egg and vanilla, mix

Add flour, rosemary and salt. Mix till blended nicely

Divide dough- roll into cylinders.

Freeze 1 hour

Coat cylinders with egg white and sugar

Preheat oven to 375. Cut cylinders $\frac{1}{4}$ inch rounds.

Place on parchment lined cookie sheets about an inch apart.

Bake 18-20 minutes until edges on golden.

